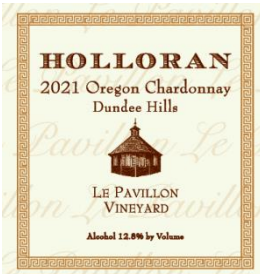




## HOLLORAN VINEYARD WINES

### Notes for Summer 2023 Wine Club Shipment



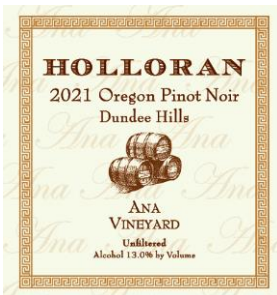
#### 2021 Holloran Chardonnay *Le Pavillon*

(Club Level: Dundee, Eola, Willamette)

**Tasting Notes:** Swirling reveals subtle notes of fresh citrus that grow, and expand to include tropical aromas. On the palate, flavors of stone fruit emerge with a pronounced spicy component. This leads to a very long finish, showing a silky texture that persists.

**Pairing:** Enjoy with [Herb & Lemon Roasted Chicken](#), or a lovely Comte cheese from the Jura region.

**Drinking:** 2024-2035



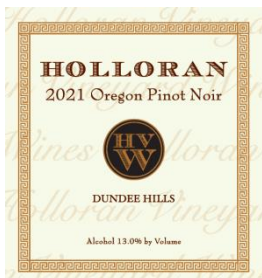
#### 2021 Holloran Pinot Noir *ANA*

(Club Level: Dundee, Eola, Willamette)

**Tasting Notes:** Pure dark cherry aromas and hints of violet emerge with a little swirling, leading to a mid-palate showing an array of flavors with strawberry and cherry in the fore. The finish is quite textural and seamless as it extends.

**Pairing:** Try with [Skillet Cherry Chicken with White Wine Sauce](#)

**Drinking:** 2024-2036, decant in the early years\*



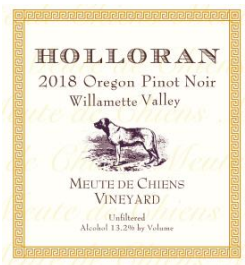
#### 2021 Holloran Pinot Noir *Dundee Hills*

(Club Level :Eola, Willamette)

**Tasting Notes:** Spicy red cherry with cinnamon greets the nose, with earthy notes. The palate is elegant and shows dusty cherry notes. The finish is quite focused and persistent, and includes plenty of crisp acidity.

**Pairing:** Enjoy with [Roasted Chicken with Tarragon Jus](#)

**Drinking:** 2024 - 2032, decant in the early years\*



#### 2018 Holloran Pinot Noir *Meute de Chiens*

(Club Level: Willamette)

**Tasting Notes:** The 2018 MDC displays a dense, brooding quality on the nose, hinting at greater aromas to emerge with time or oxygen exposure. The palate bursts forth with spicy notes of cherry and grilled blood orange. The finish is extended with substantial structure, and pretty cherry flavors that linger.

**Pairing:** Try with [Duck Breast with Sour Cherries](#)

**Drinking:** 2023-2032

\*Drinking range assumes storage in a cool cellar 60 degrees or lower. For warmer storage please adjust accordingly, call us if you have any questions.

# Additional Recipe Suggestions by Varietal

## Pinot Noir

- [Cornish Game Hen Stuffed with Wild Rice and Mushrooms](#)
- [Slow-Roasted Salmon with Leek Risotto](#)
- [Coq Au Vin](#)
- [Lamb Shanks braised in Pinot Noir](#)

## Chardonnay

- [Chicken in Mustard and Tarragon Cream Sauce](#)
- [Grilled Oysters with Tabasco-Leek Butter](#)

## Riesling

- [Brussels Sprouts with Bacon, Hazelnuts and Smoked Paprika](#)
- [Coq Au Riesling](#)
- [Orange Almond Cake with Orange Glaze](#)
- [Your favorite cheese, especially Blue or Goat Cheese](#)

## Sauvignon Blanc

- [Scallops with Asparagus and Butter Sauce](#)
- [Grilled Chicken & Asparagus Salad with Parsley Pesto](#)

## Tempranillo

- [Smoked Paprika Pork Tenderloin with Spinach, Bacon and Cream of Corn Sauce](#)
- [Beef Ragu](#)
- [Red Wine Braised Lamb Shanks](#)

## Rosé

- [Moroccan Chicken with Olives and Preserved Lemons](#)
- [Grilled or Roasted Fish with Herbs](#)
- [Baby Lettuce with Feta, Strawberries & Almond](#)

